



Randy Page's

Professional Home Dining



*Chef Randy Page became interested in food and began studying classical French cuisine at the age of 8. In 1990 he graduated from The Culinary Institute of America in Hyde Park, NY. Since then Randy has worked in Mobil rated 3 and 4 star restaurants. He has lived and worked in 8 states and on both coasts. He was a full-time instructor at the California Culinary Academy in San Francisco, after which he returned to Charlotte and taught a night class at the Community Culinary School while serving as Executive Chef at Charlotte's esteemed VanLandingham Estate. As a pastry chef he won the title of Charlotte's Best Dessert in 1997, and was named Charlotte's Best Caterer in 2002. One of the highlights of Randy's colorful career was when he was asked to single-handedly prepare a six course meal for Julia Child and 2 guests during a wine festival in California. Ms. Child was fabulous, and commented that the meal was one of the best she had had in some time!*

## What is Professional Home Dining? How does it work?

*What I do typically is go to a client's home and prepare upscale, multi-course meals for special events. In addition I am able to offer personalized cooking lessons as well. I will speak with or meet with a client in advance to discuss their needs or interests and usually formulate a menu or a lesson plan at that time. I am of course able to offer suggestions where needed. Unless other arrangements are made I do the shopping, and at the agreed upon date and time I arrive at the client's home and prepare the meal using their kitchen and equipment. I serve and clean up afterwards. If extra people are need to*

*facilitate larger or more complicated events I provide them for an extra charge. Of course with a lesson experience things may go a little differ-*

*ently, but basically the same idea. I am professional and personable, and I am perfectly able and willing to explain or share experience with anything involving food or a cooking process. My goal as a teacher is to the demystify cooking and help home chefs to understand, enjoy, and explore food preparation as well as their own creativity.*



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## What does it cost?

*I charge only for my time and service. Clients reimburse my actual cost for the food purchased for their event/lesson. All receipts are provided and payment is expected at the time of service. Exceptions are when gift certificates are issued, or on some occasions where clients have for one reason or another provided their own food items (perfectly permissible) or paid in advance for shopping. Any leftover product belongs rightfully to the client and is left with them. I do not provide any of my own personal food or beverage items whatsoever. My service fee, over and above the cost of food, is \$50 per hour for a 4 hour minimum, payable by cash, check, or money order only. I am not able to accept credit cards. In instances where I must drive more than 20 miles to a clients location I do charge additionally for travel. Where assistants are used I charge an additional \$30 per person, per hour. The same 4 hour minimum and travel surcharge applies to them as well.*

*"Randy did it all. He shopped for the freshest ingredients and created a fabulous dinner. For those of us who love to cook, he even gave us cooking tips!"*

- Nancy McLendon

*"Our evening with Chef Randy was fabulous. A dinner party of eight turned into a wonderful feast before our eyes. We have been telling all of our friends about Chef Randy ever since."*

- Carol Hughes

*"Never again will I lose a stray asparagus spear after blanching and oh, I'll never turn away white chocolate mousse again. He taught us cooking, efficiency and frugality with mouth-watering flair."*

*"If you have a chance to enjoy his art--or at least the results of it, take it. You'll have an epicurean delight of your own."*



## Menu Sampler

Butter Poached Shrimp on Pan-Fried Risotto Cake Canapé

Chesapeake Crabcake and Horseradish Crab Salad  
on Black Pepper Biscuit with Chive Oil

Petit Filet Mignon  
with Crabmeat, Asparagus, and Red Wine Butter

White Chocolate "Cannoli" with Mango and Fresh Berries

Two Chocolate Mousses  
with Bittersweet Brownies and Caramelized Banana



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